



FACT SHEET

VARIETIES

Castelão 100%.

IDENTITY

Castelão (sin. Periquita) is a local light coloured grape varietal that has fallen out of fashion in this era of big concentrated reds. Studies show that Castelão originated from this region, where it still remains the 3rd most planted varietal. Although, its current role in the local wines tend to be secondary. The local ancients say that Castelão's talent lies in its ageing capacity and not on its concentration, "that it needs time". So, with this quest in mind we have given this "Tinto de Castelão" time. Time to macerate (35 days), time to barrel age (18 months) and time to be itself. Itself in its fragile colour, elegant body and persistent tannins. The outcome? A nostalgic smile of tasting something from the past.

CLIMATE

Continental/Mediterranean climate.
Hot and dry with cold nights.

ANALYSES

SO₂ < 80 mg/L (biologic/organic standards < 100 mg/L; demeter standards < 70 mg/L).

ALCOHOL: 14% Vol.



VINIFICATION

The 50 year-old vines are certified under Integrated Production regime in the last year of organic farming certification. After sorting 70% of the grapes are destemmed and slightly crushed, just popped, the other 30% are whole bunch not destemmed or crushed. Grapes fall straight into the tank by gravity with no pumps being used. Pre-cold maceration until fermentation starts spontaneously. Total maceration between 30 days.

AGEING

18 months in used French oak barrels.

TASTING NOTES

Light ruby-grenade colour. Fine aroma, with plum, tobacco and spice notes, the attack is half-bodied, with good freshness. The texture shows itself in the middle of the tasting. A wine that is all elegance and finishes with firm and present tannins.

PRODUCTION

2 966 bottles of 0,75L released in July 2022.

STORAGE AND SERVICE

Store at 12-14°C and serve at 16°C to drink at 18°C.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA